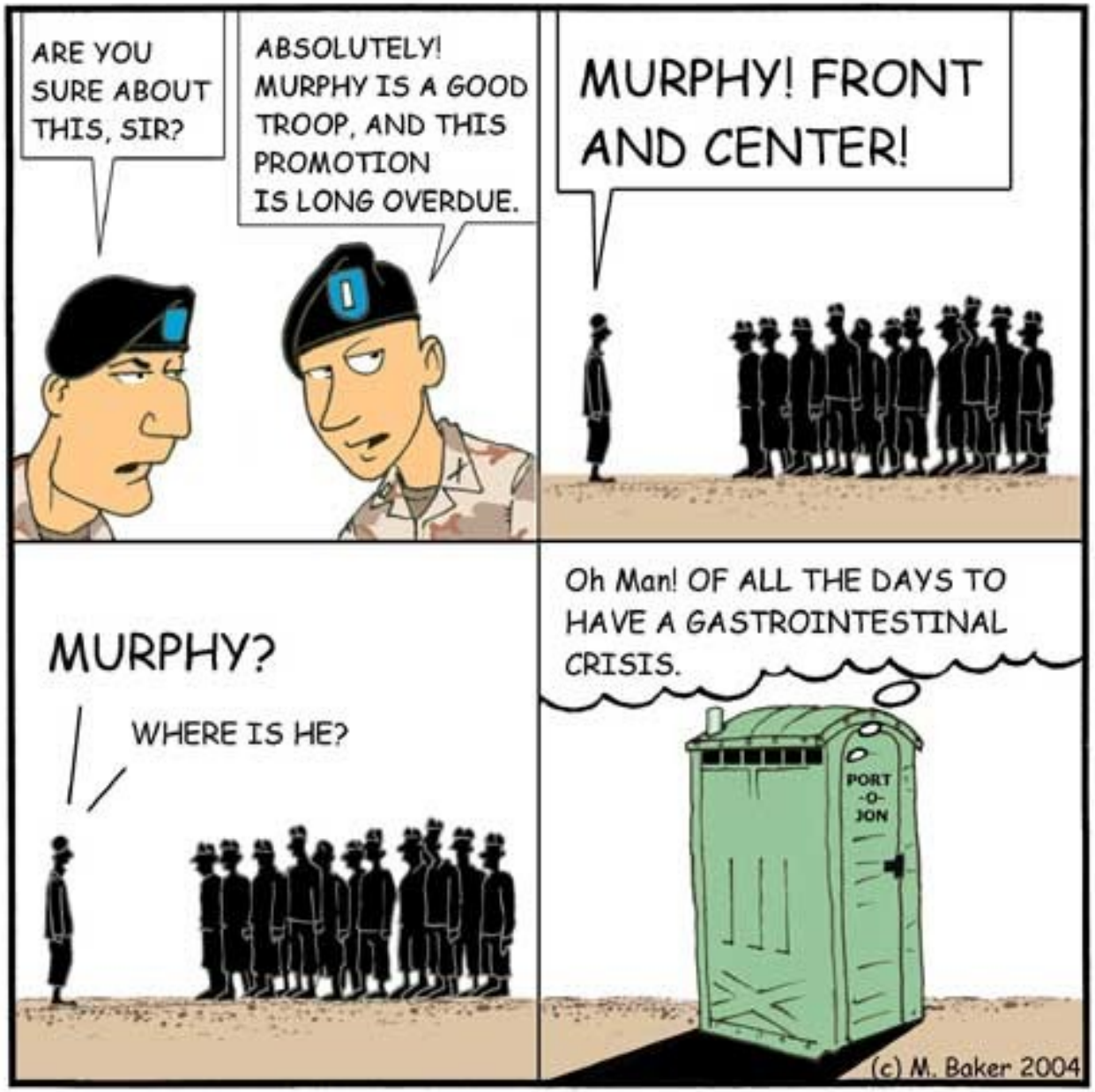
Food Safety Update

Beyond Sanitation

Richard Ramos
CPT, MS
Environmental Science Officer
ACES, Food Safety Advisor
richard.ramos@us.army.mil
(804) 734-4287

DSCP Worldwide Food Service Conference 20 NOV

http://nationalguardwarrior.com/


ARE YOU SURE ABOUT THIS, SIR?
ABSOLUTELY! MURPHY IS A GOOD TROOP, AND THIS PROMOTION IS LONG OVERDUE.
MURPHY! FRONT AND CENTER!
MURPHY?
WHERE IS HE?
Oh Man! OF ALL THE DAYS TO HAVE A GASTROINTESTINAL CRISIS.
PORT -O- JON
(c) M. Baker 2004

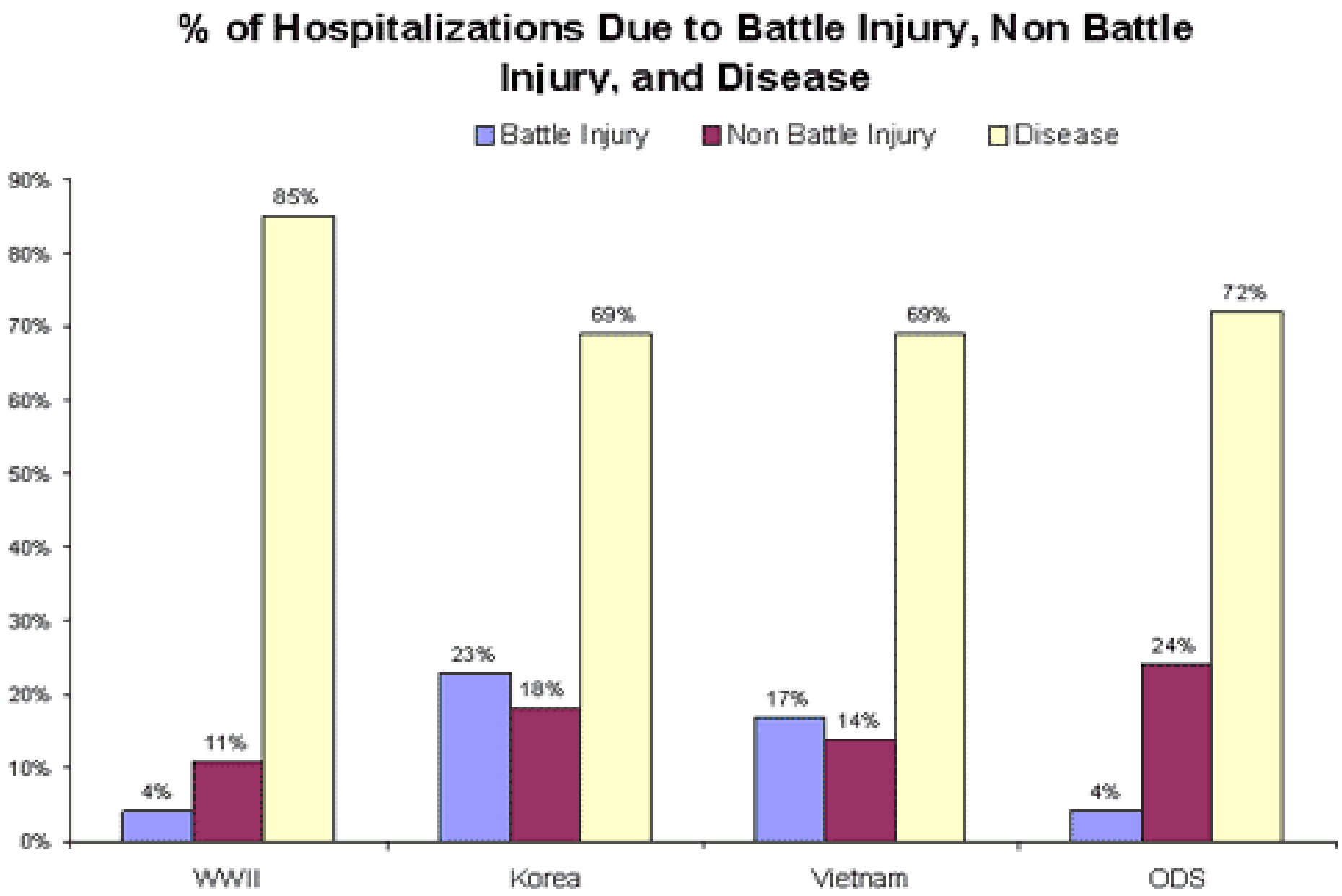
AGENDA

- Background
- Food Risk Assessment (HACCP)
- Food Service Hazards
- Food Safety Hit List
- Food Defense (Vulnerability)
- Field Sanitation Team
- TB MED 530
- Vet Condemnation Report
- Summary
- Discussion

INTRODUCTION

- US Forces continue to mobilize and deploy in support of the Global War on Terror and Humanitarian Operations
- Environmental and Occupational Health Hazards including **FOOD and WATERBORNE DISEASE** are Significant Medical Threats to Combat Power and Mission Readiness

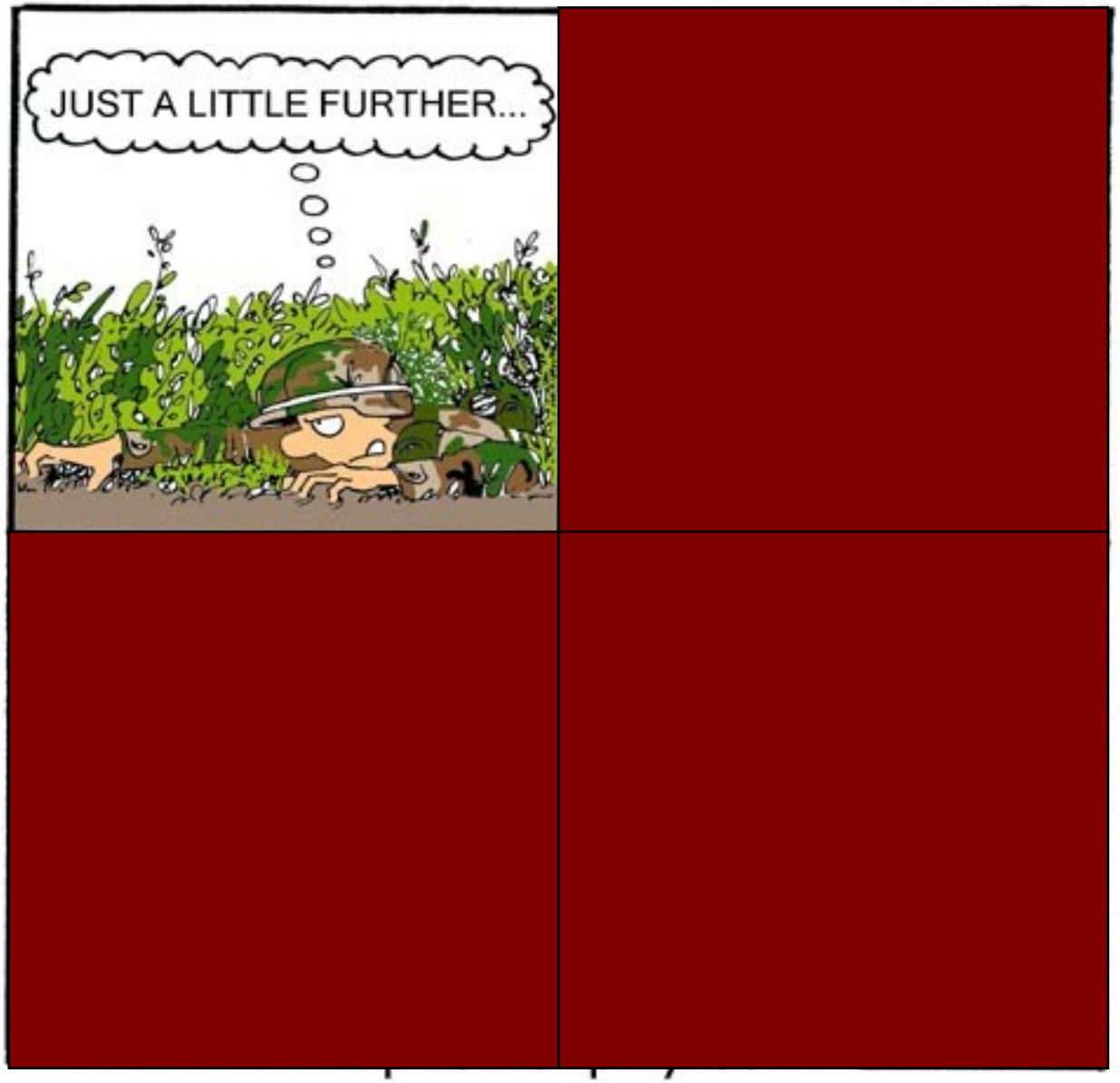
DNBI


% of Hospitalizations Due to Battle Injury, Non Battle Injury, and Disease
Battle Injury
Non Battle Injury
Disease
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
4%
11%
85%
23%
18%
69%
17%
14%
69%
4%
24%
72%
WWII
Korea
Vietnam
ODS

BACKGROUND

Iraq and Afghanistan 2003-2004 of 15,500 Soldiers Surveyed

- Diarrhea: 76.8% Most Common
- Respiratory Illness: 69.1%
- Non-Combat Injuries: 34.7% (77% requiring evacuation. 3 times greater than combat evacuations)
- Leishmaniasis: 2.1%


JUST A LITTLE FURTHER...

2
Assess Hazards
3
Develop Controls & Make Decisions
1
Identify Hazards
4
Implement Controls
5
Supervise & Evaluate
HACCP
1. Conduct Hazard Analysis
2. Determine Critical Control Points
3. Establish Critical Limits
4. Monitor CCPs
5. Develop Corrective Actions
6. Verify Program (Review, Revise, Evaluate)
7. Establish a Record Keeping System

FOOD SERVICE HAZARDS

FOOD

- **Biological**
- **Chemical**
- **Physical**

- **Bacterial**
  - ***Clostridium botulinum***
  - ***Clostridium perfringens***
  - ***Escherichia coli***
  - ***Listeria monocytogenes***
  - ***Salmonella* Typhi**
  - ***Shigella* spp.**
  - ***Staphylococcus aureus***
- **Chemical**
  - **Marine toxin**
  - **Heavy Metals (Antimony, Cadmium, Copper, Iron, Tin, Zink)**
  - **Monosodium Glutamate (MSG)**
  - **Mushroom Toxins**
- **Parasitic**
  - ***Cryptosporidium parvum***
  - ***Cyclospora cayetanensis***
  - ***Giardia lamblia***
  - ***Trichinella* spp.**
- **Viral**
  - **Hepatitis A**
  - **Norwalk-like**
  - **Astrovirus**
- **Physical**
  - **Bones**
  - **Hair**
  - **Jewels**

FOOD SERVICE HAZARDS

PERSONNEL

- Cuts and Knife Handling
- Burns
- Slips, Trips, Falls
- Lifting Techniques

FOOD SAFETY HIT LIST

- Sanitation Center
- Ware Washing
- PHFs
- TTDZ
- Storage Cold & Dry
- Leftovers
- Thermometers
- Tasting
- Handwashing
- Hair Restraints
- Hot Holding
- IPM
- Waste Control
- Training & Records
- Equipment
- FIFO
- Thawing
- Structure
- Uniforms & Jewelry
- Smoking

FOOD DEFENSE

- 2002: Public Health Security and Bioterrorism Preparedness and Response Act (PL107-188)
- Vulnerability of the US’ food supply to terrorist attack.
- Technical Guide 188 (TG-188): US Army Food and Water Vulnerability Assessment Guide, July 2008

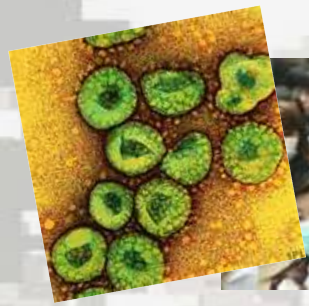
FOOD DEFENSE

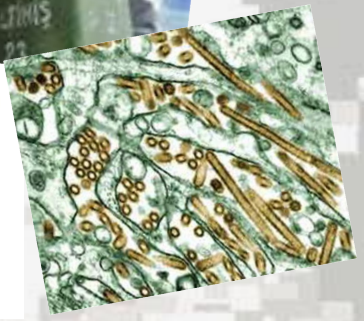
- February 2007, FDA released the ALERT: web-based training module
- Purpose of ALERT is to raise awareness of the issues related to food defense.
- Provides information needed to begin thinking about ways to prevent intentional food contamination within their span of control and facilities.
- http://www.cfsan.fda.gov/~dms/alerttoc.html.

In today's world it is important to be ALERT to protect your business.
A How do you ASSURE that the supplies and ingredients you use are from safe and secure sources?
L How do you LOOK after the security of the products and ingredients in your facility?
E What do you know about your EMPLOYEES and people coming in and out of your facility?
R Could you provide REPORTS about the security of your products while under your control?
T What do you do and who do you notify if you have a THREAT or issue at your facility, including suspicious behavior?

THREATS

- CBRNE
- Bioterrorism
- Pandemic





FOOD DEFENSE

- **TG 188**, Food and Water Vulnerability Assessment Guide (July 2008)
- **TG 248**, Guide for Deployed Preventive Medicine Personnel on Health Risk Management (August 2001)
- **Food and Water Risk Management**, Veterinary/Medical Supplement to TG 248 (June 2008)

FOOD DEFENSE

- Army Center of Excellence, Subsistence
  - **Environmental Science and Food Safety**
    - CPT Richard Ramos
    - CW4 Ron Biddle
- U.S. Army Center for Health Promotion and Preventive Medicine
  - **Environmental Health and Food Safety**
    - Mr. Tom McNeil (MAJ Ret.)
- U.S. Army Veterinary Command
  - **Command Food Defense Program**
    - Mr. Ronald R. Jech (CW5 Ret.)
    - CW2 Frank M. McLaughlin, Food Safety Officer

Hey LT,
I need a **Field Sanitation Team**.
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FIELD SANITATION TEAM

- AR 40-5**, Chapter 14**
  - Required at Company Level
  - 1 NCO & 1 Enlisted
  - At least 6 months remaining in unit
  - Formal certification by Preventive Medicine Unit (40-hr Course)
- FM 4-25.12**, UNIT FIELD SANITATION TEAM (JAN 02)**
- FM 21-10**, FIELD HYGIENE AND SANITATION (JUN 00)**

Advise Commander: Disinfecting water; Food sanitation; Personal hygiene; Waste management; Arthropod/rodent control; Injury prevention; Soldier training on PMM…

THE MEDICAL THREAT

- ✓ *Arthropodborne Disease*
- ✓ *Field Water and Ice Quality*
- ✓ *Food Service Sanitation*
- ✓ *Environmental Stress: Heat, Cold, Altitude*
- ✓ *Solid and Liquid Waste Disposal*
- ✓ *Hazardous Waste and Regulated Medical Waste*
- ✓ *Soil Contamination*
- ✓ *Ambient Air Contamination*
- ✓ *Toxic Industrial Materials*
- ✓ *Munitions from War (e.g. Depleted Uranium)*
- ✓ *Adverse Weather (Storms)*
- ✓ *Poor Personal Hygiene Habits*
- ✓ *Communicable Diseases (e.g. Anthrax, CA-MRSA)*
- ✓ *Poisonous Plants & Animals*
- ✓ *Displaced Civilians and Enemy Prisoners of War*
- ✓ *Eating w/ Indigenous People*

FOR INSTANCE

A U.S. Commander of a Bright Star operation was eager to reward his troops for a job well done, so he allowed them to go out to eat the night before their scheduled return flight.

The Soldiers ate unapproved food and drank unapproved water.

The next day during the fifteen-hour flight home, more than 30% of the Soldiers suffered from shigellosis, which causes projective vomiting and bombastic diarrhea at the same time.

MEDICAL INTELLIGENCE

- U.S. Army Center for Health Promotion and Preventive Medicine (CHPPM) http://chppm-www.apgea.army.mil/ (TG 276)
- Armed Forces Medical Intelligence Center (AFMIC) www.afmic.detrick.army.mil (MEDIC CD)
- United States Army Medical Research Institute for infectious diseases (USAMRIID) www.usamriid.army.mil
- Centers for Disease Control (CDC) www.cdc.org
- World Health Organization (WHO) www.who.int
- FM 4-02 (FM 8-10) FORCE HEALTH PROTECTION IN A GLOBAL ENVIRONMENT, FEB 2003

TB MED 530

- Currently under revision
- Initiative for a Single, Tri-Service Food Regulation initiative…ended
- Each service will maintain their respective publication
- Language, definitions, temperature, etc. will be consistent and IAW with FDA Food Code
- Initial draft of TB MED 530 complete
- Near future meetings with Services to settle continuity issues
- Will be staffed through AMEDD and ACES

VET CONDEMNATION REPORT

- AFMIS, SCP-14 Provides Automated Condemnation Tracking System
- Effective 1 June 2008, Army Veterinary Service personnel directed implementation
- Replaces DA FORM 7538
- Provides digital record for garrison and deployed feeding
- Provides visibility for Army G4 and stakeholders to monitor condemnation trends

SUMMARY

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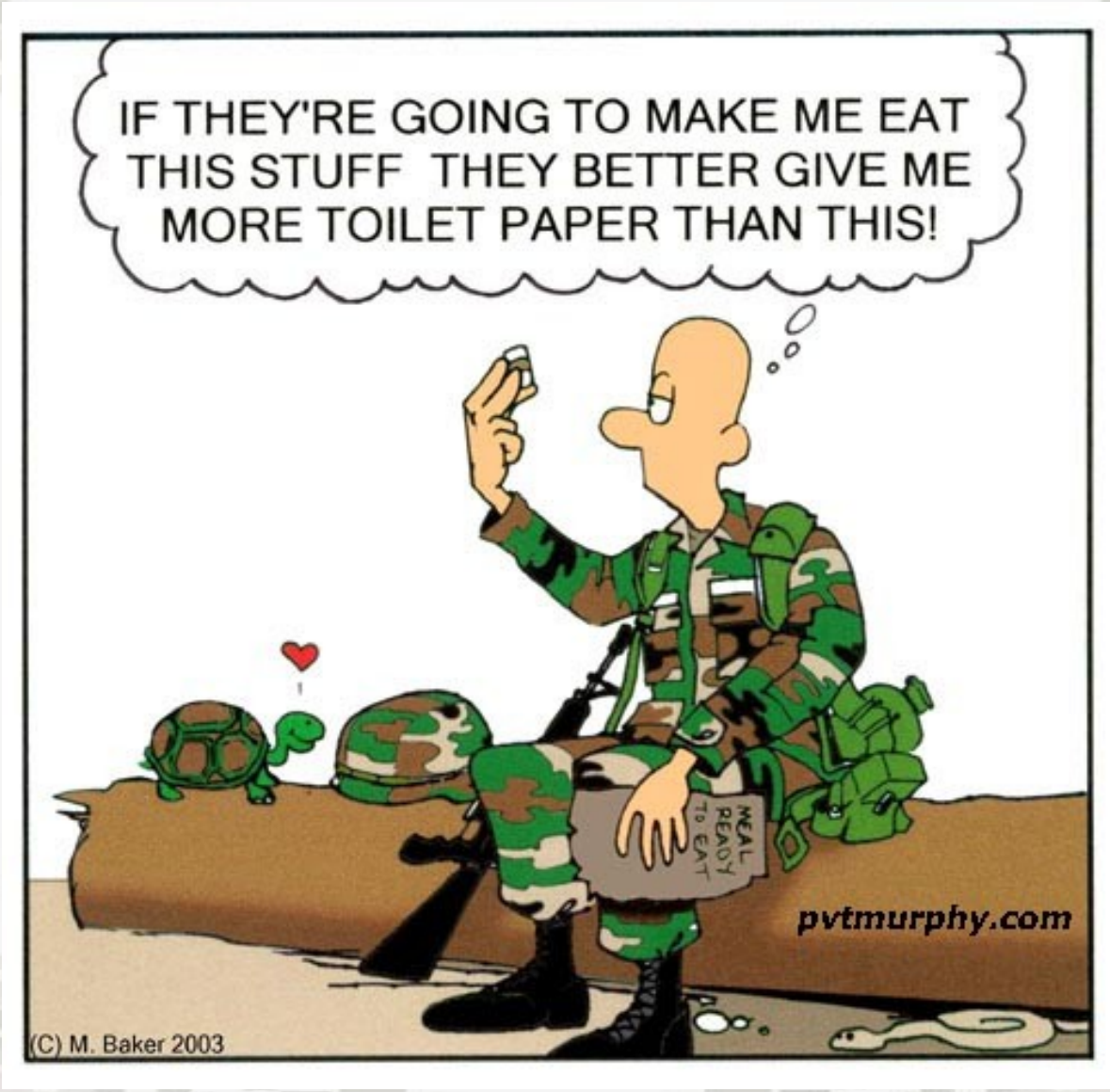
IF THEY'RE GOING TO MAKE ME EAT THIS STUFF THEY BETTER GIVE ME MORE TOILET PAPER THAN THIS!
MEAL READY TO EAT
pvtmurphy.com
(C) M. Baker 2003

Richard Ramos
CPT, MS
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ACES, Office of Food Safety
(804) 734-4287, DSN: 687
richard.ramos@us.army.mil